

GEORGIA DEPARTMENT OF CORRECTIONS

FOOD RECEIVING TEMPERATURE LOG

MONTH/YEAR _____

DATE	ITEM RECEIVED	TEMPERATURE AT RECEIVING*	CONDITION AT RECEIVING	STAFF MEMBER RECEIVING	RECEIVING TIME	TIME ITEM IS PLACED IN STORAGE

- FROZEN FOODS SHOULD BE RECEIVED BETWEEN ZERO (0) DEGREES F AND MINUS TEN (-10) DEGREES F
- MILK SHOULD BE RECEIVED AT TEMPERATURES ABOVE 32 DEGREES F BUT BELOW 41 DEGREES F.
- ALL PRODUCE WILL BE RECEIVED AT TEMPERATURES ABOVE 32 DEGREES F BUT BELOW 41 DEGREES F.
- PRODUCTS NOT MEETING SPECIFICATIONS OR OF POOR QUALITY WILL BE REJECTED.

Retention Schedule: Upon completion, this form will be kept in a local food service filing area for six years, one year active and five years inactive, then destroyed.